

SYNTHESIS OF CYCLODEXTRIN (CD)
USING IMMOBILIZED ENZYME ON
HOLLOW FIBER MEMBRANE

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I hereby declare that the work in this thesis is based on my original work except for quotations and citations which have been duly acknowledged. I also declare that it has not been previously or concurrently submitted for any other degree at Universiti Malaysia Pahang or any other institutions.

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ABSTRAK

Siklodekstrin (CD) dihasilkan daripada tindak balas enzimatik siklodekstrin glukano-transferase (CGTase) di dalam kehadiran kanji sebagai substrat. CD mempunyai keupayaan untuk bertindak sebagai ejen perangkum dan juga aditif yang digunakan di dalam pelbagai aplikasi. Walau bagaimanapun, penggunaan CGTase selalunya terhad disebabkan ketidakstabilan enzim dan mudah denaturasi semasa penghasilan CD. Justeru, enzim imobilisasi telah dikaji secara meluas bagi mengatasi masalah-masalah ini. Pelbagai kaedah dan penyokong untuk imobilisasi telah dikaji selama bertahun-tahun, tetapi masih kurang kajian secara mendalam tentang kesan reaksi parameter-parameter untuk penghasilan CD menggunakan imobilisasi CGTase. Objektif kajian ini adalah untuk menentukan dan mengoptimumkan kesan reaksi parameter-parameter untuk penghasilan CD menggunakan CGTase yang diimobilisasi pada poliviniliden fluoride membran gentian berongga. Kesan jenis kanji, kepekatan kanji, suhu, pH, masa reaksi dan kadar agitasi pada penghasilan CD telah dikaji dengan menggunakan kaedah satu faktor pada satu masa (OFAT). Hasil kajian menunjukkan bahawa 3% (w/v) kepekatan larutan kanji ubi kayu telah menghasilkan jumlah CD yang paling tinggi (5.22 mg/mL). Penghasilan CD juga merupakan yang paling tinggi pada suhu 40°C (5.21 mg/mL), pH 6 (4.62 mg/mL), 6 jam masa reaksi (4.37 mg/mL) dan 150 rpm agitasi (4.38 mg/mL). Berdasarkan keputusan yang diperolehi, imobilisasi CGTase menghasilkan CD 2 ke 3-kali ganda lebih banyak berbanding enzim bebas. Penyaringan parameter-parameter yang signifikan untuk penghasilan CD telah dijalankan dengan menggunakan reka bentuk faktorial pecahan (FFD). Hasil kajian menunjukkan kepekatan larutan kanji ubi, pH dan suhu adalah parameter yang paling signifikan. Parameter-parameter tersebut kemudiannya dioptimumkan dengan menggunakan reka bentuk komposit pusat (CCD). Dengan menggunakan keadaan yang optimum (3.2% w/v kepekatan larutan kanji ubi kayu, 45.2°C suhu reaksi dan pH 5.6), penghasilan CD adalah 3.2-kali ganda lebih banyak berbanding sebelum proses pengoptimuman. Kestabilan haba dan pH lebih luas telah ditunjukkan oleh imobilisasi CGTase berbanding enzim bebas. Imobilisasi enzim telah berjaya mengekalkan sehingga 38% daripada aktiviti awal dan boleh digunakan semula sebanyak 10 kali untuk penghasilan CD. Oleh itu, imobilisasi CGTase menggunakan membrane gentian berongga membuktikan bahawa ianya sesuai untuk meningkatkan penghasilan CD dengan kestabilan enzim yang tinggi.

ABSTRACT

Cyclodextrin (CD) is produced by the enzymatic reaction of cyclodextrin glucanotransferase (CGTase) in the presence of starch as a substrate. The CD has the ability to act as an encapsulating agent and also as additives in many applications. However, the use of CGTase is often limited due to the instability of the enzyme and its easy denaturation during the production of CD. Hence, enzyme immobilization has been widely explored to overcome these problems. Various immobilization methods and supports have been investigated over the years, yet less study was conducted in detail on the effect of reaction parameters for the production of CD by using immobilized CGTase. The objectives of this study were to determine and to optimize the effect of reaction parameters for the production of CD by using the immobilized CGTase on polyvinylidene difluoride (PVDF) hollow fiber membrane. The effect of starch type, starch concentration, temperature, pH, reaction time and agitation rate on the CD production were determined by using one factor at a time (OFAT). The results revealed that 3% (w/v) of soluble potato starch produced the highest amount of CD (5.22 mg/mL). The production of CD was also the highest at a temperature of 40°C (5.21 mg/mL), pH 6 (4.62 mg/mL), 6 h of reaction time (4.37 mg/mL) and 150 rpm of agitation rate (4.38 mg/mL). From the results, immobilized CGTase managed to produce 2 to 3-fold higher of CD production than the free CGTase. The screening of the significant reaction parameters for the production of CD were conducted by using fractional factorial design (FFD). The results showed that the concentration of soluble potato starch, pH and temperature were the most significant parameters on the production of CD. The reaction parameters were then optimized by using central composite design (CCD). Under the optimized conditions (3.2% w/v concentration of soluble potato starch, 45.2°C of reaction temperature and pH 5.6), the production of CD was 3.2-fold higher than the amount of CD before the optimization process. The immobilized enzyme was successfully retained up to 38% of the initial activity and can be reused for 10 cycles for the production of CD. Therefore, the immobilization of CGTase on hollow fiber membrane proved to be suitable to enhance the production of CD with high enzyme stability.

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LIST OF SYMBOLS

α	Alpha
β	Beta
γ	Gamma
K_m	Michaelis-Menten
S	Substrate concentration
V	Initial production rate
V_{\max}	Maximum velocity
M_w	Molecular weight (g/gmol)
D_f	Dilution factor
w/v	Weight solute per volume solution
$^{\circ}\text{C}$	Degree Celsius
min	Minutes
hr	Hour

LIST OF ABBREVIATIONS

ANOVA	Analysis of variance
BBD	Box-behnken design
CCD	Central composite design
CD	Cyclodextrin
CGTase	Cyclodextrin glucanotrasferase
FESEM	Field emission electron microscopy
FFD	Full factorial design
HCl	Hydrochloric acid
HPLC	High Performance Liquid Chromatography
NaOH	Sodium hydroxide
MW	Molecular weight
OFAT	One factor at a time
PVDF	Polyvinylidene fluoride
rpm	Revolution per minute
RSM	Response surface methodology
sp.	Species

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